

# CAFÉ DU SOLEIL

## Gluten Free Menu

### **Four Ducks 7.50**

Duck Mousse, rillettes, smoked breast and scratchings, balsamic beetroot pickle, focaccia – *Request no bread*

### **Aubergine Gratin 6.95**

Parmesan, mozzarella, basil, tomato sauce, extra virgin olive oil – *Request no breadcrumb topping*

### **Bouillabaisse 7.95**

Smoked haddock and mussels in a Mediterranean seafood broth, prawn tempura, saffron aioli – *Request sautéed prawn and no crouton*

### **Beef Carpaccio 7.50**

Garlic, fresh chilli, soy sauce, rocket, extra virgin olive oil – *Request no soy dressing, olive oil instead*

### **Salmon and Crab Fried “Sushi” 8.95**

Fresh salmon, crab, rocket, nori in tempura batter. Wasabi soy dipping sauce – *Request no tempura and no soy*

### **Seared Local Scallops and Chorizo 10.95**

Broccoli, béarnaise sauce, crispy “seaweed” – *Request rocket instead of crispy seaweed*

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### **Moules Frites 13.95**

Shetland Isle Mussels cooked in wine, cream and herbs. Chips cooked in duck fat, saffron aioli – *Request mixed salad instead of chips*

### **Porcini and Mushroom Risotto 13.95**

Finished with farmhouse cheddar or parmesan, parsley and a garlic roasted portabello mushroom – *Request no breadcrumb topping on portabello*

**Chicken Saltimbocca 14.95**

Panfried chicken breast with Parma ham, sage, leak and tarragon cream sauce, macadamia crusted parmesan risotto cake, greens – *Request boulangere instead of the risotto cake*

**Seared Kentish Lamb 16.95**

Yoghurt, garlic and lemon marinated lamb steak, spiced ratatouille, boulangere potatoes, minty salsa verde

**Twice Cooked Brisket of Beef 16.95**

Braised in red wine then wood roasted. Bourignonne sauce, truffled macaroni cheese – *Request boulangere instead of mac cheese*

**Rump, Fillet or Ribeye Steak 20.95 / 25.95 / 27.95**

Rocket salad, chips cooked in duck fat, or truffled parmesan fries + **1.95** and one of the following sauces: green peppercorn, béarnaise – *Request boulangere instead of chips*

**Daily Fish Special**

Please check with your waiter as this changes daily

**Roast Beetroot and Goat's Cheese Salad 9.95**

Salad leaves, candied pecans, pesto vinaigrette, focaccia – *Request no bread and no crumb coating on cheese*

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**Amaretto Crème Brule 6.95**

*Request no shortbread*

**Ice Creams and Sorbets 6.95**

Various flavours – *Request no biscuits*

**Wood Roast Summer Fruits 6.95**

Coconut ice cream – *Request no rum baba*

**Valrohna Dark Chocolate Mousse 6.95**

Cream, cherries in eau de vie

***If you have any other food allergies, please check with us before ordering.  
10% service will be added to tables of 6 or more.***

# CAFÉ DU SOLEIL

## Dairy Free Menu

### **Four Ducks 7.50**

Duck Mousse, rillettes, smoked breast and scratchings, balsamic beetroot pickle, focaccia – *Request no duck mousse, extra rillettes etc*

### **Crispy Calamari Salad 7.95**

Chilli ginger vinaigrette, rocket and furikake

### **Shitake Mushroom Spring Roll 6.50**

Lettuce, herbs and chilli wraps, ponzu wasabi dipping sauce

### **Bouillabaisse 7.95**

Smoked haddock and mussels in a Mediterranean seafood broth, prawn tempura, saffron aioli

### **Beef Carpaccio 7.50**

Garlic, fresh chilli, soy sauce, rocket, extra virgin olive oil – *Request no parmesan*

### **Salmon and Crab Fried “Sushi” 8.95**

Fresh salmon, crab, rocket, nori in tempura batter. Wasabi soy dipping sauce

### **Seared Local Scallops and Chorizo 10.95**

Broccoli, béarnaise sauce, crispy “seaweed” – *Request aioli instead of bearnaise*

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### **Moules Frites 13.95**

Shetland Isle Mussels cooked in wine, cream and herbs. Chips cooked in duck fat, saffron aioli - *Request olive oil and tomato instead of cream and butter*

### **Homemade Fettuccine Primavera 9.95**

Asparagus, peas, courgettes, spring onions, spinach, finished with parsley and pecorino (sheep’s cheese). Request garlic olive oil instead of cream and wine.

**Porcini and Mushroom Risotto 13.95**

Finished with farmhouse cheddar or parmesan, parsley and a garlic roasted portabello mushroom – *Request pecorino cheese (sheep's milk) instead and no portabello*

**Homemade Fettucicne and Venison Ragu 12.95**

Venison slow cooked with red wine, pancetta, tomato and thyme. Parmesan – *Request pecorino (sheep's milk) instead of parmesan*

**Roast Cod Thermidor 17.95**

Stir fried udon noodles, soy wasabi butter sauce – *Request olive oil instead of butter, and ask for the cod plain with furikake topping.*

**Slow Roast Pork Belly 15.95**

Black bean glaze, sticky shitake rice, spicy kimchi salad, sake and pork jus, five spice crackling

**Rump, Fillet or Ribeye Steak 20.95 / 25.95 / 27.95**

Rocket salad, chips cooked in duck fat. *Request no sauce and no parmesan on the salad*

**Daily Fish Special**

Please check with your waiter as this changes daily

**Chicken Avocado Salad 10.95**

Miso sesame chicken, pancetta, salad leaves, cherry tomatoes, pesto vinaigrette, focaccia – *Request no bread and vinaigrette instead of pesto dressing*

**Roast Beetroot and Goat's Cheese Salad 9.95**

Salad leaves, candied pecans, pesto vinaigrette, focaccia – *Request vinaigrette instead of pesto dressing*

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**Lemon Sorbet 6.95**

*Request no biscuits*

**Valrohna Dark Chocolate Mousse 6.95**

Cream, cherries in eau de vie – *Request no cream*

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# CAFÉ DU SOLEIL

## Nut Free Menu

The only items on the menu that are **NOT** suitable for nuts allergies are the following:

**Chicken Saltimbocca** – *Request boulangere potatoes instead of the risotto cake*

**Roast Beetroot and Goat's Cheese Salad** – *Request no pecans and no nut crumb on the cheese*

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**Sticky Toffee Pudding**

**Crème Brulee**

**Frangipane Tarte Tartin**

**Chocolate Cake**

**Pistachio Ice Cream**

*All other dishes are nut free, although are of course prepared in a kitchen that handles nuts.*

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